

Cheers!

## STARTERS

### HOMEMADE PRETZELS 7

four hand-rolled pretzel logs served with choice of two sauces:

- peanut butter honey mustard
- whole grain german mustard
- parmesan garlic oil
- roasted red pepper aioli

### STUFFED JALAPEÑOS 8

halved jalapeños stuffed with goat cheese, house-cured bacon, fresh herbs, served on a bed of san marzano sauce

### CHARCUTERIE PLATE 12

chef's choice of meats + cheeses, wood-fired crackers, seasonal accompaniments

### WOOD-FIRED WINGS 10

eight wings served with blue cheese, carrots, celery served in choice of sauce:

- garlic-truffle parmesan
- kind sauce (our homemade buffalo sauce)
- sweet mango chili
- cajun curry
- black button moonshine bbq

### CHEDDAR HIGHLAND SOUP 5

sharp cheddar, rohrbach highland lager, smoked bacon, onion

## SALADS

### PEAR GORGONZOLA 13

local greens, bosc pear, red onion, house-cured bacon, gorgonzola, honey dijon vinaigrette

### MARKET SALAD 12

local greens, cucumber, red onion, shaved carrot, goat cheese, avocado, green goddess vinaigrette

### CAESAR 10

fresh romaine, lemon-caper caesar dressing, house-made croutons, parmegiano reggiano

### QUINOA 12

local greens, tri-color quinoa, tomato, queso fresco, fire roasted bell peppers, red onion, avocado, sofrito vinaigrette

ADD CHICKEN TO ANY SALAD +4

OUR MENU CHANGES SEASONALLY  
WITH THE PUBLIC MARKET'S  
LOCAL OFFERINGS



### Pair with a Pint

remember to check our beer board for flagships, current seasonals, + small-batch brews

*Pssst...join us Saturday mornings for breakfast pizza specials until 2:00pm!*

PLEASE NOTE WE ARE NOT A GLUTEN FREE KITCHEN, HOWEVER WE DO PROVIDE GLUTEN-FREE MENU OPTIONS

• STARTERS + SALADS •

## WOOD-FIRED PIZZAS

### Reds

#### THE CLASSIC 14

cup + char pepperoni, provolone, mozzarella, fresh basil, san marzano sauce

#### SAUSAGE 15

house-made fennel sausage, fire roasted peppers, mozzarella, banana peppers, red onion, fresh basil, san marzano sauce, crushed red pepper

#### MARGHERITA 13

san marzano sauce, fresh mozzarella, basil, extra virgin olive oil, sea salt

#### CARNIVORE 16

cup + char pepperoni, house-made fennel sausage, barbacoa, house-cured bacon, mozzarella, queso fresco, san marzano sauce

### Whites

#### MUSHROOM 15

oyster + crimini mushrooms, fresh ricotta, roasted red peppers, arugula, parmegiano reggiano, truffle oil, garlic parmesan oil, rosemary

#### WHITE KNIGHT 13

fresh ricotta, mozzarella, parmegiano reggiano, cherry tomato, fresh basil, garlic parmesan oil

#### THE GERMAN 15

swan market smoked bratwurst, house-cured bacon, ale-braised onions, swiss + mozzarella cheese, fresh thyme, caraway seed, garlic parmesan oil

### The Adventurous

#### WINTER HARVEST 15

roasted winter squash, brussels sprouts, goat cheese, prosciutto, garlic-parm oil, rosemary, light arugula, extra virgin olive oil

#### THE ROCKY BARBACOA 16

barbacoa (braised beef), salsa verde, red onion, roasted red peppers, queso fresco, mozzarella, cilantro

#### #BUFFALOVE 15

smoked chicken, celery, red onion, kind sauce (housemade buffalo sauce), mozzarella, gorgonzola



BYOP 15

#### SAUCE: CHOOSE 1

san marzano red • garlic parmesan oil  
extra virgin olive oil

#### CHEESE: CHOOSE 1

shredded mozzarella • fresh mozzarella  
ricotta • goat cheese • gorgonzola  
provolone • parmegiano reggiano

#### TOPPINGS: CHOOSE 2

mushrooms • red onion  
roasted red peppers • prosciutto  
cup + char pepperoni  
house-cured bacon  
house-made fennel sausage  
roasted chicken breast  
add any third listed topping +1

#### ADDITIONALS: +1 EACH

arugula • basil • extra virgin olive oil drizzle  
truffle oil • farm egg  
shredded barbacoa beef

## HANDHELDS

SERVED WITH PICKLE AND CHOICE OF KETTLE CHIPS OR SIDE SALAD • UPGRADE TO SOUP +2

#### MARKET CHICKEN PANINI 13

smoked chicken breast, house-cured bacon, chipotle mayo, provolone, avocado, arugula, served on an olive oil ciabatta

#### BAKED HAM + CHEESE 11

black forest ham, swiss, whole grain german mustard, served on a warm, twisted pretzel roll

#### VEGGIE WRAP 10

local greens, tri-color quinoa, cucumber, onions, roasted red peppers, provolone, sofrito vinaigrette, wrapped tightly in a flour tortilla

#### BARBACOA PANINI 13

shredded barbacoa beef, salsa verde, mozzarella, roasted red peppers, arugula, served on a cornbread ciabatta

#### WOOD-FIRED BRATWURST 12

swan market smoked bratwurst, sauerkraut, whole grain german mustard served on a warm, twisted pretzel roll

#### CHICKEN CAESAR WRAP 10

smoked sliced chicken, fresh romaine, lemon-caper caesar dressing, parmegiano reggiano, wrapped tightly in a flour tortilla

# ROHRBACH ALES + LAGERS

**SCOTCH ALE** 6.8% ABV  
full-bodied ale brewed with a sweet finish

**HIGHLAND LAGER** 5% ABV  
crisp, german-style amber lager

**RAILROAD STREET IPA** 6.5% ABV  
balanced session india pale ale with citrusy hops

**VANILLA PORTER** 5.9% ABV  
rich, complex porter with vanilla added

**BLUEBERRY ALE** 4.5% ABV  
crisp blonde ale with natural flavors added

**SPACE KITTY** 8.7% ABV  
award-winning citra double india pale ale

## SEASONALS, NEOTERIC SERIES, + SMALL-BATCH BREWS

our beers are constantly rotating fresh out of the brewery  
check the board for our current seasonals and other unique brews

### 4-SAMPLE FLIGHT

8

get a taste of rohrbach  
by tasting any four beers  
of your choice currently  
on tap.



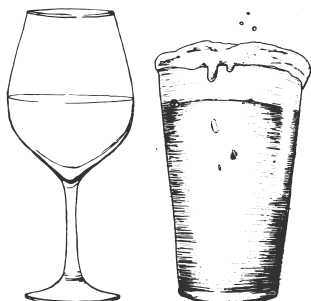
## WINE LIST

<i>Reds</i>	GLASS	750ML
DREAMING TREE MERLOT	8	32
MARK WEST PINOT NOIR	7	26
HERON HILL RED ECLIPSE	--	30

<i>Whites</i>	GLASS	750ML
FOX RUN CHARDONNAY	7	27
INSPIRE MOORE LOVE REISLING	7.50	30
SHELDRAKE PINOT GRIS	8	32
FULKERSON MOSCATO	7	28
FULKERSON SUNSET BLUSH	6	24

BLACKBIRD CIDER

6



## ALSO AVAILABLE

FRESHLY GROUND COSTA RICAN BEAN COFFEE	PEPSI
HOT + ICED TEA	DIET PEPSI
PINK LEMONADE	SIERRA MIST

## DESSERTS

<b>BEER HALL FLOAT</b>	4
<i>rohrbach house-made draft root beer poured over pittsford dairy ice cream</i>	
<i>substitute vanilla porter +2</i>	
<b>BELGIAN DOUBLE CHOCOLATE COOKIE</b>	6
<i>served warm with pittsford dairy ice cream, whipped cream, chocolate drizzle</i>	
<b>ROHRBACH BLOSSOM</b>	7
<i>wood-fired pastry filled with caramel crumbles + fresh fruit, topped with vanilla ice cream</i>	
<i>fruit changes seasonally with local availability</i>	

• LIBATIONS + DESSERT •